



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão, and Tinta Roriz.

Each year carefully selected grapes to be foot trodden in granite lagares and a small number the resulting wines are set aside to be aged in old 550l oak pipes for an average of 30 years before being blended and bottled.

DESCRIPTION

Released in 2018 to commemorate the thirty-year anniversary of La Rosa's relaunch by father and daughter, Tim and Sophia Bergqvist, the 30 Year Old Tawny is an extraordinary wine that is the perfect accompaniment for any special occasion.

TERROIR

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb majestically up to an altitude of 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A - the very best the Douro has to offer.

Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

TASTING NOTES

As with all of our ports the 30 Year Old Tawny is fermented slightly longer to guarantee a dry finish and we work hard to ensure that the brandy is well incorporated.

Increased aging in old 550l oak pipes has given this magnificent wine enormous elegance and complexity. The beautiful amber colour is befitting of its age. Delicate dried fruit aromas combine with hints of balsamic, coffee and bitter orange. Delicious and intense on the palate, it is incredibly luscious with great length and complexity.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now	19%	N/A	5.56 g/dm ³	126g/dm	3.31



30 YEAR OLD
TAWNY
PORT



500 ml